

## HACCP Outreach

### HACCP Contacts and Coordinators

The Food Safety and Inspection Service of the United States Department of Agriculture has a network of HACCP contacts and coordinators in all 50 states, Washington, D.C., Puerto Rico and the Virgin Islands.

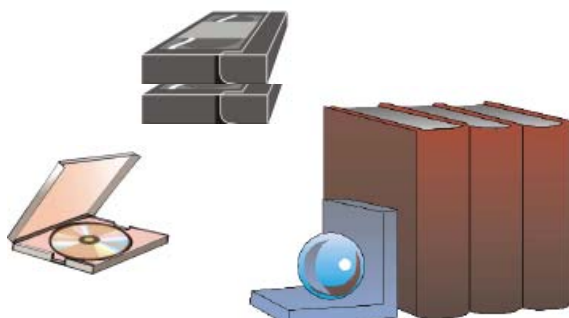
The contacts and coordinators work together to combine resources and make information available to all State and Federal plants. The contact/coordinator list is available on the FSIS Website: [www.fsis.usda.gov](http://www.fsis.usda.gov)

### HACCP Training Programs and Resources Database

FSIS and the Food and Drug Administration (FDA) created the HACCP Training Programs and Resources Database to support the educational information needs of industry and food service professionals implementing HACCP programs.

The website for the database is:  
[www.nal.usda.gov/foodborne/haccp/index.shtml](http://www.nal.usda.gov/foodborne/haccp/index.shtml)

The website also links to other Internet sources of HACCP information, such as Generic HACCP Models, regulations and training information.



## For More Information



Small and Very Small Plant Outreach  
USDA/FSIS  
Aerospace Bldg., 3rd Floor, Room 405  
14th and Independence Avenue SW.  
Washington, DC 20250

202-690-6520

To obtain free copies of the models or materials, write to the above address or FAX requests to 202-690-6519.

HACCP models and most materials are available on the FSIS Website: [www.fsis.usda.gov](http://www.fsis.usda.gov).

### Additional Resources

FSIS Technical Service Center  
1-800-233-3935

USDA Meat and Poultry Hotline  
1-888-MPHotline (1-888-674-6854)

USDA/FDA Food Safety Information Center  
National Agriculture Library/USDA  
301-504-5840; FAX: 301-504-7680  
Email: [foodsafety@nal.usda.gov](mailto:foodsafety@nal.usda.gov)  
Website: <http://foodsafety.nal.usda.gov>

USDA Agriculture Research Service  
For a Pathogen Modeling Program on its website:  
[www.ars.usda.gov/naa/errc/mfs](http://www.ars.usda.gov/naa/errc/mfs)

International Meat and Poultry  
HACCP Alliance  
979-862-3643  
Website: [www.haccpalliance.org](http://www.haccpalliance.org)



United States  
Department of  
Agriculture

Food Safety  
and Inspection  
Service

## Food Safety Resources

### Hazard Analysis and Critical Control Point (HACCP) Systems

### Small and Very Small Plant Outreach

January 2007

Protecting Public Health  
through  
Food Safety and Defense

# Food Safety Information for Small and Very Small Plants

## Generic HACCP Models and Guidebooks

- \_\_\_\_\_ HACCP-1: Guidebook for the Preparation of HACCP Plans [S]
- \_\_\_\_\_ HACCP-3: Generic HACCP Model for Raw, Ground Meat and Poultry Products [S]
- \_\_\_\_\_ HACCP-4: Generic HACCP Model for Raw, Not Ground Meat and Poultry Products [S]
- \_\_\_\_\_ HACCP-5: Generic HACCP Model for Poultry Slaughter [S]
- \_\_\_\_\_ HACCP-6: Generic HACCP Model for Mechanically Separated (Species) Mechanically Deboned Poultry [S]
- \_\_\_\_\_ HACCP-7: Generic HACCP Model for Thermally Processed, Commercially Sterile Meat and Poultry Products [S]
- \_\_\_\_\_ HACCP-8: Generic HACCP Model for Irradiation
- \_\_\_\_\_ HACCP-9: Generic HACCP Model for Meat and Poultry Products with Secondary Inhibitors, Not Shelf-Stable [S]
- \_\_\_\_\_ HACCP-10: Generic HACCP Model for Heat-Treated, Shelf-Stable Meat and Poultry Products. Revised February 2004. [S]
- \_\_\_\_\_ HACCP-11: Generic HACCP Model for Not Shelf-Stable, Heat-Treated, Not Fully Cooked Meat and Poultry Products [S]
- \_\_\_\_\_ HACCP-12: Generic HACCP Model for Fully Cooked, Not Shelf-Stable Meat and Poultry Products [S]
- \_\_\_\_\_ HACCP-13: Generic HACCP Model for Beef Slaughter [S]
- \_\_\_\_\_ HACCP-14: Generic HACCP Model for Pork Slaughter [S]
- \_\_\_\_\_ HACCP-15: Generic HACCP Model for Not Heat-Treated, Shelf-Stable Meat and Poultry Products [S]

## Other HACCP Information

- \_\_\_\_\_ The Hazard Analysis and Critical Control Point System. Video.
- \_\_\_\_\_ HACCP Plant Implementation and Records Management. Video and workbook. Prepared by Ohio State University.
- \_\_\_\_\_ HACCP Self-Study Training Package. Video and booklet.
- \_\_\_\_\_ Supporting Documentation Materials for HACCP Decisions. Prepared by Ohio State University.
- \_\_\_\_\_ Process Validation Workshop. Three-tape video set and booklet. [S - booklet only]
- \_\_\_\_\_ Control of Listeria monocytogenes in Small Meat and Poultry Establishments. Video and booklet. Prepared by Pennsylvania State University.
- \_\_\_\_\_ Control of Listeria monocytogenes in Retail Establishments. Video.
- \_\_\_\_\_ Listeria Guidelines for Industry (USDA). Booklet.
- \_\_\_\_\_ Listeria monocytogenes FSIS Workshop. Video. Closed captioning
- \_\_\_\_\_ FSIS Listeria monocytogenes Workbook, Fall 2004. [S]
- \_\_\_\_\_ Implementation of a Post-Packaging Heat Treatment to Reduce Listeria monocytogenes on Ready-to-Eat Meat Products for Very Small and Small Establishments. CD and booklet. Prepared by Pennsylvania State University.
- \_\_\_\_\_ E. coli Reassessment Information Package. Three documents.
- \_\_\_\_\_ E. coli O157:H7 Directive Updates, Advancing Public Health. FSIS Workbook and CD.
- \_\_\_\_\_ USDA Pathogen Modeling Program. CD. 5.1 and 6.0 versions.
- \_\_\_\_\_ The ABCs of BSE: Preventing Bovine Spongiform Encephalopathy from Entering the U.S. Meat Supply. FSIS workbook and CD.
- \_\_\_\_\_ Food Safety Resources. Brochure. [S, C, V]

## Food Defense Materials

- \_\_\_\_\_ FSIS Safety and Security Guidelines for the Transportation and Distribution of Meat, Poultry, and Egg Products.
- \_\_\_\_\_ FSIS Security Guidelines for Food Processors. [S,C,K,V]
- \_\_\_\_\_ Industry Self-Assessment Checklist for Food Security
- \_\_\_\_\_ Model Food Security Plan for Egg Processing Facilities
- \_\_\_\_\_ Model Food Security Plan for Meat and Poultry Slaughter Facilities
- \_\_\_\_\_ Model Food Security Plan for Import Establishments
- \_\_\_\_\_ Model Food Security Plan for Meat and Poultry Processing Facilities
- \_\_\_\_\_ Food Security: Make It Your Business. FSIS Workbook and CD.

Please send the requested items *free of charge* to:

NAME	
COMPANY	
ADDRESS	
CITY	
STATE	ZIP
PHONE NUMBER	

**KEY: Spanish [S] Chinese [C] Korean [K] Vietnamese [V]**  
**If you are requesting the item in a non-English format, circle the desired language key.**

FAX order to 202-690-6519  
 or mail order form to address on other side.